In the Claims:

1. (Original) A method for reducing the level of poultry contamination resulting from the processing of poultry, wherein the processing includes the steps of scalding, picking, eviscerating, washing, rinsing and chilling said poultry, the method for reducing the level of poultry contamination comprising the steps of:

adding chloramines as a disinfectant to process water used in at least one of said processing steps; and

using said disinfected process water at least one of said processing steps, thereby reducing the level of contamination of the poultry at each of said treated processing steps.

2. (Original) The method according to claim 1 wherein said chloramines are comprised of monochloramine or any combination of monochloramine and dichloramine.

3. (Original) The method according to claim 1 wherein said chloramines are comprised of a combination of monochloramine and dichloramine in a ratio of about 1:0 to about 1:1.

4. (Original) The method according to claim 3 wherein said chloramines are introduced into said aqueous medium where said aqueous medium has a desired pH range to control said ratio of monochloramine to dichloramine.

5. (Original) The method according to claim 1 wherein said chloramines are present within said aqeous medium in nominally equimolar concentrations of monochloramine, dichloramine and free chlorine.

6. (Original) The method according to claim 1 wherein said aqueous medium contains residual monochloramine.

7. – 8. (Cancelled)

9. (Previously Presented) In a method for processing poultry comprising the steps of scalding, picking , eviscerating, washing, rinsing and chilling said poultry using a process for disinfecting a recyclable aqueous medium, said process for disinfecting comprising steps of:
recovering at least a portion of aqueous medium from a processing step;
filtering said recovered aqueous medium to remove particulate matter;
disinfecting said aqueous medium with a highly reactive oxidant such as ozone;
introducing chloramines to the finished water to provide antimicrobial residual; and
reusing said recovered, filtered, disinfected and chlorinated aqueous medium in a poultry processing step.

10. (Cancelled)

11. (Original) The method ac cording to claim 9 wherein said chloramines are comprised of monochloramine or any combination of monochloramine and dichloramine.

12. (Original) The method ac cording to claim 9 wherein said chloramines are comprised of a combination of monochloramine and dichloramine in a ratio of about 1:0 to about 1:1.

13. (Original) The method ac cording to claim 12 wherein said chloramines are introduced into said aqueous medium where said aqueous medium has a desired pH range to control said ratio of monochloramine to dichlormaine.

14. (Original) The method ac cording to claim 9 wherein said chloramines are present within said aqueous medium in nominally equimolar concentrations of monochloramine, dichloramine and free chlorine.

15. – 17 (Cancelled)

18. (Original) A method for r educing the level of poultry contamination resulting from the processing of poultry, wherein the processing of said poultry includes the steps of scalder, picker, post-pick, washer, rinsing and chilling, the method comprising the steps of:

recovering water used during at least one of said poultry processing steps;
treating said recovered water with chloramines and controlling the pH of said recovered water to reduce microorganisms therein; and
reintroducing said treated recovered water into at least one processing step which uses heated water, whereby the combination of said treated water and said heated water reduces the level of microorganisms within said poultry.

19. (Original) The method ac cording to claim 18 wherein said chloramines are comprised of monochloramine or any combination of monochloramine and dichloramine.

20. (Original) The method ac cording to claim 18 wherein said chloramines are comprised of a combination of monochloramine and dichloramine in a ratio of about 1:0 to about 1:1.

21. (Original) The method ac cording to claim 20 wherein said chloramines are introduced into said aqueous medium where said aqueous medium has a desired pH range to control said ratio of monochloramine to dichloramine.

22. – 23. (Cancelled)

24. (Original) The method ac cording to claim 18 wherein a primary disinfection step of the recovered process water is accomplished by a highly reactive disinfectant such as ozone before the introduction of chloramines.

25. – 27. (Cancelled)

28. (Previously Presented) In a method for food processing comprising the use of an aqueous medium said food processing using a process for disinfecting said aqeous medium and food stuffs, said process for disinfecting comprising the steps of:
recovering at least a portion of aqueous medium from a processing step;
filtering said recovered aqueous medium to remove particulate matter;
treating said aqueous medium by introduction of chloramines within said aqueous medium; and

reusing said filtered recovered aqueous medium in a processing step.

29. (Cancelled)

30. (Original) A method for food pro cessing or preservation comprising the steps of:
injecting selected levels of chloramines within a water supply;
freezing said chloraminated water thereby forming ice containing said selected levels of chloramines; and
using said chloraminated ice to preserve food products or for pathogen control.

31. (Original) A method for patho gen reduction in food stuffs within food product processing comprising the steps of:
providing an aqueous medium that comes in contact with food stuffs within said food product processing;
treating said aqueous medium by the introduction of chloramines said chloramines reducing pathogens within foodstuffs within said food product processing.

32. – 43. (Cancelled)

44. (Previously Presented) A method of application for using monochloramine and dichloramine and combination thereof as an antimicrobial agent for pathogen control or to increase preservation of food stuffs by means of an said application selected from the group consisting of electrostatically accelerated spray, fogging mist, and high retention foam.

45. (Cancelled)

46. (Cancelled)